

Professional Private Catering Service By

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Ballinlow Professional Cookery School, Wexford.

“Menu designed exclusively for clients of Wexford Holiday Homes”

Local Producer Details:

- *All vegetables and leaves are produce locally in Wexford and sourced from Wexford Farmers Market.*
- *All Beef is locally sourced and supplied by “Corrigan’s Butchers” in Kilmuckridge.*
- *All seafood is freshly sourced on the day and provided by “Myelers Fish Shop” on Wexford Quays.*
- *All Goats Cheese is sourced from “Crogan Goat Farm” and produced by Anne and Luc Van Kampen*

Appetisers

Warm salad of spicy chicken, cured crispy bacon lardons and herb croutons with homemade aged balsamic and honey.

Homemade balsamic roasted red onion, local Crogan Farm goat's cheese and smoked bacon tartlets.

Seared, locally smoked Irish salmon with warm herbed potato with mixed leaves and a lemon and balsamic dressing

'Moules Marnier' and home made chips

Fresh local Wexford mussels sourced locally and cooked in white wine, onion, garlic and herbs finished with a little cream.

Locally sourced Wexford Prawns, Monkfish and Crab claws freshly sauteed in a light beer batter, with a freshly made homemade tartar sauce

Fresh local Wexford oysters served with lemon and a red onion viagerette.

A platter of locally smoked Irish salmon and trout served with lemon capers and warm brown bread and Irish butter

Fresh Wexford Bay Prawns split and grilled or BBQ'd in serason with garlic or simple Irish Country butter.

SOUPS AND CHOWDERS

All homemade soups chowders and starters are served with a selection of traditional homemade brown and white soda bread.

Cream of carrot and parsnip with homemade roasted vegetable chips.

Homemade wild mushroom soup with crispy cured Wexford smoked bacon.

Roasted red pepper soup with pesto croutons and basil oil.

Homemade Seafood chowder, potato-based with chunks of local Wexford fish and shellfish

Freshly made Lobster bisque made with Wild Wexford lobster.

Main Courses

Prime 10oz Aged Wexford Fillet Beef served with a choice of simple garlic or herb butter and served with homemade chips or roasted root vegetables.

(Beef is well marbled and dry aged for a period of 7-10 days) All beef is locally supplied by Corrigan's Butcher in Kilmuckridge.)

Pan fried cornfed organic chicken pan-fried with wild mushroom and roasted cashew nut sauce.

Honey roast breast of Barbary duck with chillis and roasted root vegetables

Fillet of fresh cod topped with a garlic and herb crust served with a cucumber and dill cream.

(Cod is sourced locally from Meylers of Wexford and is line caught only)

Rack of Wicklow lamb with a garlic and herb crust served on a with wild mushrooms and roasted root vegetables.

Lemon sole with spinach, and a light salmon Mossilene served with a chive and cream froth

Fillet of Fresh Wexford Salmon with Cajon Dust served with fresh-minted mango & lime salsa.

Pan fried John Dory served with warm red onion compote.

Roulade of Pork Steak with Peanut stuffing served with a Calvados Jus and Caramelised Apples

Desserts

Homemade brown bread ice-cream with wexford apple pie

Homemade chocolate chip bread and butter pudding

Cinnamon and Wexford Apple cream patisserie tartlets

*Warm crêpes filled with freshly made vanilla or bannana
icecream and butterscotch sauce*